

Konkani Masala Prawns Recipe

Ingredients:

- Prawns – 500 gms, shelled, tails intact, deveined, washed, drained
- Oil – 1 tsp
- Onions – 2 tbsp, chopped or julienned
- Kokum Extract – 1 to 2 tsp
- Jaggery – little, grated
- Salt – 1/4 tsp
- Lime Juice – 2 tsp
- Coriander Leaves – 2 tsp

For the masala:

- Coconut – 1/2 cup, grated
- Green Chillies – 2
- Oil – 1 tsp
- Ginger – 1/2 inch piece
- Cinnamon – 1/4 inch stick
- Coriander Seeds – 1/2 tsp
- Peppercorns – 1/4 tsp
- Turmeric Powder – 1/4 tsp
- Red Chilli Powder – 1/3 tsp
- Coriander Leaves – 2 to 3 tsp
- Salt – 1/4 tsp



Method:

- Heat oil for the masala in a pan.
- Add all the masala ingredients and fry for 2 minutes.
- Remove and grind to a coarse paste. Keep aside.
- Heat 1 tsp oil in the same pan.
- Saute the onions for a minute.
- Add the ground masala, kokum extract and jaggery.
- Mix well and add a little water.
- Now add the prawns.
- Add salt and mix well until the prawns are evenly coated with the masala.
- Cover and cook for 3 to 4 minutes or until the prawns are opaque and firm.
- Add the lime juice and garnish with coriander leaves.
- Serve hot with roti, naan or rice.